

ARMY CENTER OF EXCELLENCE, SUBSISTENCE



Facilities & Equipment Division Field Feeding Equipment Update



MISSION





Dining Facility Designs





501-800

801-1300



Facilities & **Equipment Division**





Field Food Service Equip.



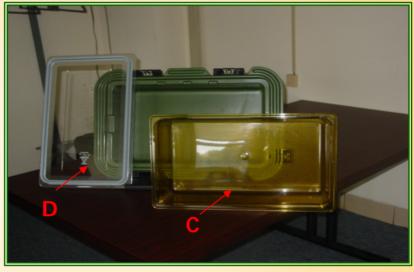
CTA 50-909



Insulated Food Container







NSN's

7360-01-517-4826 Olive Drab, 12 1/4 deep (3) Plastic pans with covers 7360-01-517-4839 Desert Sand, 12 1/4 deep (3) Plastic Pans with covers

A: 7360-01-234-2189 1/3 Size Plastic Insert Pan

B: 7360-01-517-4865 1/3 Size Plastic Insert Pan Cover

C: 7360-01-517-4861 Full Size Plastic Insert Pan

D: 7360-01-517-4867 Full Size Plastic Insert Pan Cover



Optimized Insulated Food Container





- •New IFC reduces weight and volume by ~20% and nest together
- •Commercial Item Description to be revised and updated

Design Considerations	Current IFC	Optimized IFC
Cube Volume [in³]	4,518	3,636 (19.5% reduction)
Packing volume of 4 units [in³]	18,000	8,600 (52% reduction)
Empty Weight [lbs]	18.5	~16 (14-20 % reduction, dependant upon production process)









MISSION:

Primary heat source for Cooking Operations in All Army Field Feeding Equipment.

The MBU replaces the M2 gasoline burner
The M2 was first fielded in 1959
The MBU was first fielded in 1999 and is used
in all field feeding kitchens



FIELDING: Complete!





Flame Sensor Upgrade



Original flame sensors begin failing at 270°F

New flames sensors operate at 350+°F

If MBU can only be kept running by holding the start button in, the flame sensor has failed

New flame sensors have serial numbers beginning with 89568-0001

NSN 7310-01-462-4918

If the burner shuts down 4 seconds after pressing the start button, the flame sensor has failed





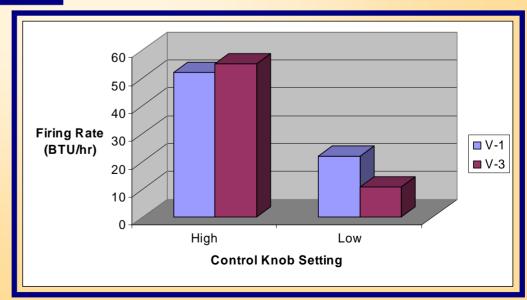


Fuel delivery block upgrade



- •Primary purpose: Increase the range of heat output. Lower low and higher high.
- •Secondary purpose: Reduce noise made by the MBU on low.

- •Contractor applied MWO started June 2004 at Ft. Lee
- •Effort will take 3 to 4 years.
- •New Fuel Delivery Block comes with new flame sensor.







Fuel delivery block upgrade



Control panel and data plate decals will be changed to reflect updated MBU



Current NSN

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New Model Power Converter (on right)



- ½ inch shorter
- 5 lbs lighter
- More robust and reliable

7310-01-502-9455





Thermostatic Control (prototype)



- Keeps sinks at required temperatures for most effective sanitation.
- Same control design for all appliances.
- Planned fielding in FY '07.





Thermostatic Control (prototype)





• Automatically cycles burner on and off to maintain set point temperature.

12 March 20 Varget applications: Sanitation sinks, CK overy & Letter & Sanitation sinks, CK overy & Letter & Sanitation sinks, CK overy & Letter & Sanitation sinks, CK over & Letter &





Fuel Seal Maintenance



- •Check for missing or cracked fuel seal
- •A good fuel seal is necessary for automatic refueling
- •A cracked or missing fuel seal will leak fuel

Replace cracked or missing seal with: NSN 7310-01-462-4867



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Check Valve Repair (Burner will not refuel)



- Sticking check valve will not let MBU refuel.
- If you continuously have ER04's (time-out error): Test and repair check valve.

- Remove top pan bolts and place top pan to side. (above)
- •Remove air line to check valve (right)
- •Remove check valve (right)







Check Valve Repair (Burner will not refuel)





- •Remove check valve insert it in the air line (above left)
- Press fuel button on control panel.
- •While MBU is trying to refuel, place finger over end of check valve.
 - If you feel suction, the check valve is not stuck.
- •If it is stuck, free check valve with small screwdriver or other tool.
- •Reassemble MBU.



Mobile Kitchen Trailer (MKT)





- ❖ National reset program to fix kitchens returning from AOR.
- Letterkenny Army Depot has the contract. FULLY funded
- ❖Axicor, Inc Reset Program 910-863-4655. UNIT funded



Food Sanitation Centers (FSC)





- Contract was awarded, funding is strong.
 - Fielding to be complete in 2009.
 - No fielding matrix available at this time.
 - Parts are available for procurement.



Containerized Kitchen (CK)





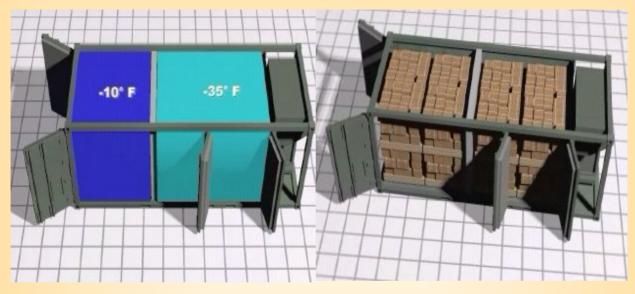


- Fielding is currently focused on modular force requirements.
- 804 total systems to field. 208 field at end of April 2005.
- New production contract awarded to same manufacturer for 5 additional years.



Multi Temperature Refrigerator Containerized System (MTRCS)





- Prototype is being built
- Contractor testing in July 2005
- Design Testing at APG, August November 2005
- User Demonstration at Log Warrior Exercise in November 2005
- Logistics Demonstration at APG in January 2006.
- BOIP currently in staffing
- First Unit Equipped in 4th Quarter, FY07



Assault Kitchen (AK)



MISSION

Provide a Hot Cook-prepared Meal to Soldiers in Forward Areas and Remote Sites Without Impacting Ongoing Operations.



- Transported and operated on a HMMWV and Light Tactical Trailer (LTT)
- Support company level feeding in light through heavy forces
- Heat on the move capability
- Ration heating unit is primary component
- Operated by two cooks.
- Set up and feeding in 15 minutes or less
- Feed 250 hot meals in 90 minutes or less



- ORD approved 29 Mar 04
- Funding is being established and will be joint procurement with USMC
 - SBCT's will be fielded first



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